



Food Facility Inspection Report

Philadelphia Dept of Health/Office of Food Protection 555 S. 43rd St., www.phila.gov/health/foodprotection/foodsafetyreports.html		No. of Risk Factor/Intervention Violations	3	Date	08/19/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:00 AM
		Number of Corrections	1	Time Out	03:15 PM
Food Facility The Fresh Grocer	Address 4001 WALNUT ST 19104	Telephone (215) 222-9200	Establishment Type Food Store: Supermarket	District 3	Sub 1
Licensee Walnut Supermarkets, LLC	Corporate Officer Michael Rinnier		Purpose of Inspection Inspection	Inspection Type Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN	Certification by accredited program, compliance with Code, or correct responses		16	IN	Proper cooking time & temperature	
Employee Health							
2	IN	Management awareness; policy present		17	IN	Proper reheating procedures for hot holding	
3	IN	Proper use of reporting; restriction & exclusion		18	IN	Proper cooling time & temperature	
Good Hygienic Practices							
4	IN	Proper eating, tasting, drinking, or tobacco use		19	IN	Proper hot holding temperature	
5	IN	No discharge from eyes, nose, and mouth		20	OUT	Proper cold holding temperature	
Preventing Contamination by Hazards							
6	IN	Hands clean & properly washed		21	OUT	Proper date marking & disposition	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		22	IN	Time as a public health control; procedures & record	
8	IN	Adequate handwashing facilities supplied & accessible		Consumer Advisory			
Approved Source							
9	IN	Food obtained from approved source		23	IN	Consumer advisory provided for raw or undercooked foods	
10	IN	Food received at proper temperature		Highly Susceptible Population			
11	IN	Food in good condition, safe, & unadulterated		24	IN	Pasteurized foods used; prohibited foods not offered	
12	IN	Required records available: shellstock tags, parasite destruction		Chemical			
Protection From Contamination							
13	IN	Food separated & protected		25	IN	Food additives: approved & properly used	
14	OUT	Food-contact surfaces: cleaned & sanitized		26	IN	Toxic substances properly identified, stored & used	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		Conformance with Approved Procedure			
				27	IN	Compliance with variance, specialized process, & HACCP plan	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
28	IN	Pasteurized eggs used where required		Proper Use of Utensils			
29	IN	Water & ice from approved source		42	IN	Utensils, equipment & linens: properly stored, dried & handled	
30	IN	Variance obtained for specialized processing methods		43	OUT	Single-use & single-service articles: properly stored & used	
Food Temperature Control							
31	IN	Proper cooling methods used; adequate equipment for temperature control		44	IN	Gloves used properly	
32	IN	Plant food properly cooked for hot holding		Utensils, Equipment and Vending			
33	IN	Approved thawing methods used		45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
34	IN	Thermometer provided & accurate		46	IN	Warewashing facilities: installed, maintained, & used; test strips	
Food Identification							
35	IN	Food properly labeled; original container		47	OUT	Non-food contact surfaces clean	
Prevention of Food Contamination							
36	OUT	Insects, rodents & animals not present; no unauthorized persons		Physical Facilities			
37	IN	Contamination prevented during food preparation, storage & display		48	OUT	Hot & cold water available; adequate pressure	X
38	IN	Personal cleanliness		49	IN	Plumbing installed; proper backflow devices	
39	IN	Wiping cloths: properly used & stored		50	IN	Sewage & waste water properly disposed	
40	IN	Washing fruit & vegetables		51	IN	Toilet facilities: properly constructed, supplied, & cleaned	
Proper Use of Utensils							
41	IN	In-use utensils: properly stored		52	IN	Garbage & refuse properly disposed; facilities maintained	
				53	OUT	Physical facilities installed, maintained, & clean	
				54	IN	Adequate ventilation & lighting; designated areas used	
Philadelphia Ordinances							
56	IN	Person in Control of premises has not posted "No Smoking" signs.		Philadelphia Ordinances			
56+	IN	Philadelphia Ordinances		Philadelphia Ordinances			

Person in Charge (Signature) <div style="border-bottom: 1px solid black; height: 20px; width: 100%;"></div>	Name Keith Jones/Darnell Wideman Exp 2021 Date: 08/18/2019
Inspector (Signature) Ashley Kornegay (215) 685-7541 <div style="border-bottom: 1px solid black; height: 20px; width: 100%;"></div>	Date: 08/19/2019



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Licensee Walnut Supermarkets, LLC	Corporate Officer Michael Rinnier		Purpose of Inspection Inspection		Inspection Type Inspection	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
Tomatoes / Cold Buffet Bar	48.0 ° F	Seafood Salad / Cold Buffet Bar	51.0 ° F	Cheese / Closed Display Case	37.0 ° F	
Greens / Hot-Holding Unit	156.0 ° F	Deli Meat / Walk-In Cooler	37.0 ° F	Milk / Open Display Case	38.0 ° F	
Pizza / Hot-Holding Unit	167.0 ° F	Salmon / Open Display Case	36.0 ° F	/		
/		/		/		
/		/		/		
/		/		/		
/		/		/		
/		/		/		
Food Disposal						
Food Types			Volume	Unit	Pounds	
OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number	Violations cited in this report must be corrected within the time frames below.					
14	Violation of Code: [46.731] Slicer has an accumulation of food residue on the food contact surfaces and is not being washed, rinsed and sanitized at least every 4 hours. (slicer in hot kitchen area) New Violation.					
20	Violation of Code: [46.385(a)(2)] Tomatoes and seafood salad was held at 48/51 degrees F rather than 41 degrees F or below as required. New Violation.					
21	Violation of Code: [46.385(b)] Potentially hazardous ready to eat food, prepared in the food facility and held for more than 48 hours, located in the walkin cooler, was not date marked. (tuna salad) New Violation.					
36	Violation of Code: [46.981(k)(l)] Visible physical evidence of rodent / insect activity observed in the retail food area where chips are located, heavy accumulation of mice feces observed throughout food prep area (under steam table, pizza warming area and hoagie station). Droppings observed where single-use food containers and wrapping paper is stored for food is stored. Several drain flies observed in bakery/deli area. New Violation.					
43	Violation of Code: [46.774] Single-use food containers not protected in several areas. New Violation.					
47	Violation of Code: [46.711(b)(c)] General cleaning needed inside of bakery case and deli case along sliding door track. Wet food debris observed in this area. New Violation.					
48	Violation of Code: [46.805] Cold water not available at hand washing sink in main hot kitchen. Corrected On-Site. New Violation.					
53	Violation of Code: [46.921] Interior surfaces: smooth, easily cleanable, and in good repair. Low grout observed in rear hot/bakery area, food debris and accumulation observed. New Violation.					
53	Violation of Code: [46.981(a)(b)(c)(g)(n)] Cleaning issues: **General floor cleaning needed throughout large kitchne prep area** (bakery, produce, pizza, hoagie areas). General floor cleaning needed under equipment. New Violation.					
Remarks						
Summary Statements	Due to imminent health hazards observed during this inspection, the establishment has been issued a Cease Operations Order and must discontinue food operations immediately. The establishment cannot operate for a minimum of 48 hours. The establishment cannot operate until the required fee is paid and the establishment is approved by the Department to resume operations. Please contact the Sanitarian at the phone number listed below for a re-inspection once the violations have been corrected and the fee has been paid.					
You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617						
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